

# Vegetable Shepherd's Pie

MAKES 6 SERVINGS

1.5 pound potatoes, peeled and cut into 1-inch chunks  
1/2-1 cup buttermilk  
3 tablespoons butter, divided 2 T and 1 T  
1 large onion, diced  
1 clove garlic, minced  
1/2 cup finely diced carrot (about 3 carrots)  
11 ounce can corn kernels, drained  
1 teaspoon dried Italian herbs  
3 tablespoons all-purpose flour  
1 14-ounce can vegetable broth  
1.5 cups lentils, drained  
8 ounces shredded cheese

## Preparation:

1. Pre-heat oven to 350 degrees.
2. Place potatoes in a large saucepan and cover with 2 inches of water. Bring to a simmer over medium-high heat. Reduce heat to medium, partially cover and cook until tender, 10 to 15 minutes. Drain and return the potatoes to the pot. Add buttermilk, butter and 1/4 teaspoon each salt and pepper. Mash with a fork or potato masher until mostly smooth.
3. Heat 1 Tablespoon butter in a large skillet over medium-high heat. Add onion, garlic, and carrots. Cook, stirring occasionally, until softened, 3 to 5 minutes. Stir in corn, dried herbs and 1/4 teaspoon pepper; cook, stirring occasionally, for 2 minutes. Sprinkle with flour and stir to coat. Stir in broth. Bring to a simmer; cook, stirring, for 1-2 minute. Stir in drained lentils and cook, stirring constantly, for 2 minutes.
4. Spread the hot lentil mixture in the baking dish. Top with the mashed potatoes. Sprinkle with cheese.
5. Bake in oven for 8 to 10 minutes, until cheese melts.



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